

EAT
DRINK
LISTEN



@HIHATSOCIAL

SMALL PLATES & SHAREABLES

Wings	\$12
Kimchi-marinated wings tossed in cilantro-lime sauce, topped with fresh cilantro	
Hericot Verts	\$10
Beer-battered green beans with black sesame aioli	
Szechuan Potatoes	\$10
Roasted russet potatoes with numbing peppercorn oil, yogurt, pistachio, shallots, and cilantro	
Bao Bun	\$7.50
Steamed buns with cucumber, kimchi aioli, cilantro, and your choice of Japanese pork belly or Shanghai-style chicken	

ENTREES

Pork Katsu	\$19
Panko-breaded pork cutlet with heirloom tomato, cucumber, cabbage, hot mustard aioli, Japanese brown curry, and a soft chicken egg	
Tzatziki Platter	\$17
Chilled tzatziki sauce topped with heirloom tomato, cucumber, red onion, feta, and lamb meatballs, served with Chef Lisa Freeman's toasted focaccia	
Butter Chicken Udon	\$20
Chicken cutlet with pepperoncini-peppercorn sauce, butter gravy, mozzarella, parmesan, basil, and oregano. Served w/ focaccia	
Shrimp & Grits	\$26
Sautéed shrimp with garlic, ginger, chorizo, onion, and tomato in a cream sauce over Weisenberger Mills yellow grits	

SANDWICHES & TACOS

The Hi-Hat Smash	\$16
Two 4 oz "Honey Creek Farms" beef patties, American cheese, kimchi, and Kewpie mayo	
Black Sesame Smash	\$19
Two 4 oz "Honey Creek Farms" beef patties, provolone, applewood-smoked bacon, heirloom tomato, and black sesame aioli.	
Shrimp Taco	\$9
Panko-breaded shrimp with a Havarti-cheddar blend, crisp tostad, cabbage, cucumber, avocado, cilantro, lime, and boom boom sauce on a flour tortilla	
Catfish Taco	\$9
Southern fried catfish, lemon aioli, Vietnamese slaw, cilantro	

SALADS

Vietnamese Chicken Salad	\$15
Crispy chicken cutlet with lemon aioli over cabbage, carrot, mung bean sprouts, cucumber, jalapeño, cilantro, roasted cashews, and garlic sauce	
Avocado Salad	\$12
Arcadian greens with heirloom tomatoes, cucumber, sweet onion, avocado, and kombu yuzu vinaigrette	
Add Ahi Tuna (\$9) Add Ginger Chicken (\$6)	

SIDES

Toasted focaccia	\$3
French Fry	\$5

DESSERT

Mochi ice cream	\$9
Mochi, whipped cream, spicy ginger honeycomb brittle, fresh mint, fresh raspberry	

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SHARABLES

Okonomiyaki	\$14
Savory cabbage pancake, bacon, yuzu aioli, all spice bbq, bonito flake, pickled ginger. +add egg \$2	
Hericot Verts	\$12
Beer battered green beans, black sesame aioli	
Korean Mac	\$13
Cavatappi pasta, havarti, Wisconsin white and yellow cheddar, kimchi, mozzarella	
Szechuan Potatoes	\$10
Roasted russets, numbing peppercorn oil, yogurt, pistachio, shallot, cilantro	

ENTREES

Tzatziki Platter	\$19
Heirloom tomatoes, cucumber, red onion, feta and lamb meatballs on a bed of chilled tzatziki sauce served with chef Lisa Freeman's toasted focaccia	
Green Tomato Katsu	\$15
Fried green tomato, cabbage, heirloom tomato, cucumber, hot mustard aioli, Japanese curry, green tea brined egg. Substitute crispy fried pork tenderloin +\$5	
Butter Chicken	\$18
San marzano tomato curry, ginger marinated chicken, basmati rice, chef Lisa Freeman's toasted focaccia.	
Shrimp & Grits	\$26
Sautéed shrimp with garlic, ginger, chorizo, onion, and tomato in a cream sauce over Weisenberger Mills yellow grits	

SANDWICHES

The Hi-Hat Smash	\$16
Two 4oz "Honey Creek Farms" beef patties, government cheese, kimchi, kewpie mayo, brioche bun	
Catfish Banh Mi	\$18
Southern Fried Catfish, cabbage, mung bean sprout, carrots, cucumber, jalapeno, cilantro, kimchi, garlic sauce on a french roll	

SALADS

Avocado Salad	\$13
Arcadian lettuce, heirloom tomato, cucumber, sweet onion, avocado, kombu/yuzu vinaigrette + ginger chicken \$5	
Vietnamese Chicken Salad	\$15
Chicken cutlet, lemon aioli over a bed of cabbage, mung bean sprouts, cucumber, carrot, jalapeno, cilantro, cashews, garlic/lime dressing.	

DESSERT

Chef Amy's Chocolate Chip Cookies and Milk	\$10
Fresh out of the oven and served with a glass of organic whole milk	

SIDES

French Fries	\$5
Toasted Focaccia	\$3

The following major food allergens are used as ingredients in this facility: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, sesame and soybeans.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



COCKTAILS

Spaghet	\$8
High Life, Aperol, Lemon	
Corpse Reviver No. 2	\$12
Gin, Cocchi, Orange, Lemon, Absinthe	
Sidecar	\$12
Cognac, Orange Liqueur, Lemon	
Mezcal Negroni	\$12
Cosamigos Joven, Campari, Corpano Antica	
Lion's Tail	\$11
Bourbon, Allspice, Lime, Simple, Bitters	
Japanese Slipper	\$12
Cointreau, Midori, Lemon	
Cucumber Mule	\$12
Gin, Sake, Cucumber, Lime, Ginger Beer	
Sea Serpent	\$12
Aged Rum, Passionfruit, Pineapple, Cherry, Lime	
Highball Tradition	\$9
Suntory Toki, Club Soda, Lemon	
Killa Beez	\$12
Gin, Lemon, Rosemary Honey, Mint, Cava	
There's no X in Espresso	\$12
Reposado, Coffee Liqueur, Cold Brew, Simple	
Smoky Bear	\$13
Rye, Maple, Black Walnut, Regan's Orange, Smoke	
Hi-Hat	\$13
Black Rum, Campari, Pineapple, Lime, Orgeat, Angostura	
Seppuku	\$12
Gin, Lime, Yuzu, House Triple Syrup, Shiso	
Tea Ceremony	\$14
Toketsuru Pure Malt, Creme de Cacao, Maple, Coconut Matcha	

N/A OFFERINGS

Vizier	\$8
Passion Fruit, Lemon, Yuzu, Rosemary, Ginger	
Juan Diego	\$10
Monday Mezcal, Pineapple, Wasabi Agave, Lime	
Mock Cucumber Mule	\$7
Cucumber, Lime, Ginger Beer	
Topo Chico	\$5
Sparkling Mineral Water	

BEER

Miller High Life	\$4
Sapporo Premium Lager	\$6
Yellow Springs Creative Space IPA	\$7
Pacifico Claro	\$6
Red Stripe Lager	\$6
Newcastle Brown Ale	\$6

★Ask About Our Current Draft Rotation★

WINE

RED	Glass / Bottle
2022 Valravn Pinot Noir Sonoma.....	\$16 / \$68
Bedrock Shebang! Old Vine Red Cuvée Sonoma.....	\$13 / \$58
\$9 Prime Cabernet Sauvignon Vin du France.....	\$11 / \$49
2022 Sean Minor 'California Series' Cabernet Sauvignon Paso Robles.....	\$12 / \$54
2023 Matias Riccitelli 'The Apple.' Malbec Mendoza.....	\$11 / \$49
WHITE	Glass / Bottle
2023 Mount Riley Sauvignon Blanc Marlborough.....	\$9 / \$41
2022 Ramsy Chardonnay California.....	\$11 / \$49
2022 Tavignano 'Il Pestifero' Bianco Frizzante Italy.....	\$13 / \$58

SAKE	Bottle Only
Kirinzan Suzo 'Classic' Sake Niigata.....	180ml / \$12
Bijofu 'Schwa' Ginjo Sparkling Sake Shikoku.....	720ml / \$40

